

Title	Demonstrate knowledge of, and carry out, seafood product quality checks in a seafood operation		
Level	3	Credits	10

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of seafood product quality checks in a seafood operation, carry out seafood product quality checks, and take action in response to any findings of non-compliance in a seafood operation.</p>
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Classification	Seafood > Seafood Processing
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Available grade	Achieved
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Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
 - Workplace procedures;
 - Animal Products Act 1999;
 - Food Act 2014;
 - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 Definition

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of seafood product quality checks in a seafood operation.

Performance criteria

- 1.1 Describe the product specifications for a seafood product for which product quality checks are being undertaken.

- 1.2 Describe the sampling procedures and frequency of product quality checks required to confirm the product meets the required specification.
- Range may include but is not limited to – packing, weight, sensory, quality, microbiological, metal detection, pH; evidence of three is required.
- 1.3 Describe processing requirements that impact on product quality.
- Range may include but is not limited to – contamination control, time, temperature, wholesomeness; evidence of three is required.
- 1.4 Describe the packaging and labelling requirements for the seafood product as per the specification.
- Range may include but is not limited to – label information, label placement; evidence of three is required.
- 1.5 Describe the corrective actions to take if product does not meet product specifications.
- Range may include but is not limited to – re-work, separation, labelling, documentation, re-training; evidence of three is required.
- 1.6 Describe the documentation to be completed and any reporting requirements when undertaking product quality checks.

Outcome 2

Carry out seafood product quality checks and take action in response to any findings of non-compliance, in a seafood operation.

Performance criteria

- 2.1 Carry out product quality checks.
- 2.2 Take action in response to the findings of non-compliance during product quality checks.
- 2.3 Complete records and undertake any reporting required as part of product quality checks.
- 2.4 Implement any follow-up procedures as required as part of product quality checks.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 July 2008	31 December 2019
Review	2	1 November 2018	N/A

Consent and Moderation Requirements (CMR) reference	0123
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.